



FRESHLY BAKED BREAD 4,5
with marinated olives & alioli

BOQUERONES IN VINEGAR 11

COD CROQUETTES 10

MARINATED MANCHEGO CHEESE 8
in olive oil, with rosemary

DE PIMIENTO DE PIQUILLO 9,95
*vegetarian carpaccio with delicate red peppers
served with a tartare sauce and parmesan cheese*

SOBRASADA AND MANCHEGO CHEESE TOAST 9
on toast drizzled with honey

TOAST SKAGEN 11
2 x Swedish prawn salad served on pan crystal

OCTOPUS CEVICHE 22
*papaya and tender octopus with tangy lime juice, red onions,
cilantro and chiles for a light and refreshing appetiser*

TUNA TATAKI 17,5
served with a glass noodle salad and wakame

MELON AND SERRANO JAMON SALAD 16,5
*ham served on ribbons of zucchini topped with
watermelon, jalapeño and mint*

AUBERGINE SALAD 12
*with roasted aubergines and tahini topped with nuts and herbs and
feta cheese*

BURRATA SALAD 15,5
with a mix of fresh tomatoes, rocket salad

GOATS CHEESE SALAD 14,5
*fresh spinach and roasted beetroot and sweet potato, fig chutney
pomegranate seeds and pumpkin seeds*

VITELLO TONNATO 16,5
cold sliced veal with tuna and mayonnaise sauce

'CASITA DEL MAR' SHRIMPS 18,5
with garlic, parsley, white wine, smoked paprika and a spicy touch

PULPO "CASITA DEL MAR A LA GALLEGA" 26,5
octopus with fried potatoes and smoked paprika, olive oil and salt

SOLE FISH LA MEUNIÈRE 33,5
500G
served whole baked in the oven with potatoes and caper butter

GRILLED ENTRAÑA BEEF 25,9
*Argentinian beef cut, grilled, with a Chimichurri
salsa, mixed seasonal vegetable*

PORK BELLY TACOS 16,50
*served with bbq pulled pork x 2
with fresh herbs and salsa*

ORECCHIETTE PASTA WITH PESTO 13,50
served with almonds and fresh parmesan cheese

POTATOES BRAVAS 9
potatoes with chilli sauce on the side

GREEN SALAD 7,5
served with honey dressing and walnuts and parmesan cheese

SAUCY LENTIL SALAD 9
with fresh herbs

CHICKEN NUGGETS FOR KIDS ONLY 9

If you have any food intolerance or allergies, ask our team for more information.